

Lettuce wrap with Citrus Coriander Dressing



Preparation Time: 5 minutes
Makes: 7 rolls

INGREDIENTS:

1 pkg.	(8 oz.) Louis Kemp Crab Delights®, Leg Style*
1	orange
1	lemon
1 tsp.	ground coriander
1 tbsp.	honey
1/4 cup	vegetable oil
7	leaves of green leaf lettuce
1	avocado, sliced
1	red pepper, sliced
14	14 cilantro sprigs

Zest orange, reserving 2 teaspoons zest. Squeeze and reserve 2 Tablespoons orange juice. Do the same with the lemon, reserving 1 teaspoon zest and 1 Tablespoon juice. Whisk together zest, juices, coriander and honey. Slowly whisk in oil.

Divide avocado, peppers and cilantro among the lettuce leaves. Top each leaf with a Crab Delights Leg and drizzle each with a little dressing. Roll each leaf up and secure with a toothpick through the stem. Serve remaining dressing on the side for dipping.

**Louis Kemp Crab Delights Chunk Style may be substituted if Legs are not available in your area.*

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